

## Claims

1. A film having a liquid at least partially absorbed therein, wherein the liquid has been applied to a surface of the film and prior to application of the liquid to the surface, the surface has been subjected to a surface activation treatment such that the surface has a surface energy of at least about 50 dynes.
- 5 2. The film of claim 1 wherein the surface activation treatment is selected from the group consisting of plasma treatment, flame treatment, corona discharge, UV irradiation, electron beam irradiation or gamma irradiation.
- 10 3. The film of claim 1, wherein the surface activation treatment is corona discharge..
4. The film of claim 3, wherein the corona discharge has been conducted at a power level of between about 50 and 1000 W-m/M<sup>2</sup>.
- 15 5. The film of claim 4, wherein the power level is between about 100 to about 600 W-m/M<sup>2</sup>.
6. The film of claim 1, wherein the liquid has been applied to the surface in an amount of between about 0.4 to about 10mg/cm<sup>2</sup>.
7. The film of claim 1 in the form of a food packaging film, whereby in use the surface is a food contact surface.
- 20 8. The film of claim 1, wherein the film includes a layer of a polyamide material and liquid is at least partially absorbed into said layer.
9. The film of claim 8, wherein the polyamide material comprises a polyamide and a crosslinked polyvinylpyrrolidone.
10. The film of claim 8 in the form of a monolayer of the polyamide material.
- 25 11. The film of claim 8 having at least two layers, a first layer comprising the polyamide material and a second layer comprising a layer of a polyolefin material, whereby in use, the polyamide layer is an inner layer and the polyolefin is an outer layer thereof.
12. The film of claim 7 in the form of a tubular casing
- 30 13. The film of claim 7, wherein the liquid consists essentially of water.
14. The film of claim 7, wherein the liquid is a composition comprising at least one additive for transfer to a packaged food product.

15. The film of claim 14, wherein the additive is selected from the group consisting of a coloring agent, a flavouring agent and a coloring and flavouring agent.
16. The film of claim 15, wherein the additive comprises a Maillard reagent.
- 5 17. The film of claim 7, wherein the liquid includes an agent selected from the group consisting of an antimicrobial agent, a fungicide or an anti-viral agent.
18. A method of preparing a film having a liquid at least partially absorbed therein, the method including the steps of subjecting a surface of the film to a surface activation treatment such that the surface has a surface energy of at
- 10 least about 50 dynes, applying a liquid to the surface such that the liquid is at least partially absorbed into the film.
19. The method of claim 18, wherein the surface activation treatment is corona discharge.
20. The method of claim 18, wherein the corona discharge has been
- 15 conducted at a power level of between about 50 and 1000 W-m/M<sup>2</sup>.
21. The film of claim 19, wherein the power level is between about 100 to about 600 W-m/M<sup>2</sup>.
22. The method of claim 18, wherein the film is in the form of a food packaging film, whereby in use the surface is an inner surface of the film.
- 20 23. The method of claim 22, wherein the film includes a layer of a polyamide material and the liquid is at least partially absorbed into said layer.
24. The method of claim 23, wherein the polyamide material comprises a polyamide and polyvinylpyrrolidone.
25. The method of claim 24 wherein the film is a monolayer.
26. The method of claim 23 having at least two layers, a first layer comprising the polyamide material and a second layer comprising a layer of a polyolefin material, whereby in use, the polyamide layer is an inner layer and the polyolefin is an outer layer thereof.
27. The method of claim 22, wherein the film is in the form of a tubular
- 30 casing.
28. The method of claim 26, wherein after the liquid is applied to the surface, the casing is stirred.

29. The method of claim 22 wherein, the liquid consists essentially of water.
30. The method of claim 22, wherein the liquid is a composition comprising at least one additive for transfer to a food article packaged thereby.
31. The method of claim 29, wherein the additive is selected from the group 5 consisting of a coloring agent or a flavouring agent.
32. The method of claim 30, wherein the additive comprises a Maillard reagent.
33. The method of claim 18, wherein after the liquid has been applied to the surface, the film is passed between a pair of nip rolls and the spacing between 10 the nip rolls is set at a distance less than the thickness of the film.
34. A method of processing a food product, the method including packaging the food product in the film of claim 13.
35. A method of processing a food product, the method including packaging the food product in the film of claim 15.
- 15 36. The method of claim 34, which further includes cooking the product.
37. The method of claim 36 which includes removing the film from the food product.
38. The method of claim 35, which further includes cooking the product.
39. The method of claim 38 which includes removing the film from the food 20 product.
40. A food product processed by the method of claim 36.
41. A food product processed by the method of claim 38.